

REMARKS:

Claims 95-109 are currently pending in the application. Claims 95-99, 101, 102, and 104-109 stand rejected under 35 U.S.C. §103(a) as being unpatentable over U.S. Patent No. 4,327,279 to Guibert. Claims 100 and 103 stand rejected under 35 U.S.C. § 103(a) as unpatentable over U.S. Patent No. 6,060,701 to McKee et al. Claim 109 stands rejected under the judicially created doctrine of obviousness-type double patenting as being unpatentable over claim 1 of U.S. Patent No. 6,874,495, commonly owned by TurboChef Technologies, Inc. Claim 109 stands provisionally rejected under the judicially created doctrine of obviousness-type double patenting as being unpatentable over claim 4 of copending Application No. 10/614,532 ('532 Application").

By this Amendment, Applicant has amended claims 95-109 in an effort to expedite prosecution of this Application and to more particularly point out and distinctly claim the subject matter which the Applicants regard as the invention. By making these amendments, the Applicants make no admission concerning the merits of the Examiner's rejection, and respectfully deny any statement or averment of the Examiner not specifically addressed. Particularly, the Applicants reserve the right to file additional claims in this Application or through a continuation patent application of substantially the same scope of originally filed claims 95-109. No new matter has been added.

Rejections Under 35 U.S.C. § 103(a):

Claims 95-99, 101, 102, and 104-109 stand rejected under 35 U.S.C. §103(a) as being unpatentable over U.S. Patent No. 4,327,279 to Guibert. The Examiner states that Guibert discloses an invention substantially as described in Claims 95-99, 101, 102, and 104-109, in that, Guibert teaches a system and method of speed heating a food product with gas comprising the steps of providing a housing 10 defining a heating chamber, the area within compartment 14, and providing at least three means, holes 14a, 14b, and 14c, for directing gas into the heating chamber. The Examiner states that Guibert discloses heating means in the form of heaters 18 and 19 and a blower 15 and motor 16 are provided to selectively control a flow of air through the holes in the compartment 14 to propel the air at high velocity causing collision in order to rapidly heat food products placed therein. The

Examiner further states that Guibert also discloses conduits As1 and As2 for directing gas to and from the chamber.

The Examiner concedes that Guibert teaches "heating" the food products, and not "cooking" the food products. The Examiner states that Guibert teaches the interrupted application of heat in order to "prevent" cooking the food product, but that Guibert acknowledges that cooking would result if the heat source is not interrupted. Thus, the Examiner considers states that "it would be obvious to a person of ordinary skill in the art that were one to eliminate the heat interruption described in Guibert if one is not concerned with merely heating a food product to allow it to be refrozen," and that the person of ordinary skill would recognize that the method and system of Guibert would then be provided for cooking the food product.

With regard to Claims 104-106, the Examiner states Guibert clearly discloses that the gas directed by blower 15 is propelled at high velocity, and that to have selected a specific velocity, such as recited in Claims 104-106, would simply be a matter of optimizing the prior art disclosure of high velocity and is not regarded as patently distinct.

Guibert discloses a hot-air oven for reheating packages containing frozen, pre-cooked meals wherein a "package" is defined as "a sealed dish, tray or other container having a pre-cooked meal therein". The frozen meals are each contained in a tray 12 with a lid 12A that seals the contents during reheating. A stack of trays 12 is loaded into a compartment 14 having three angled side walls 14a, 14b, and 14c with ventilation holes therein and a rotating turntable. The Guibert oven includes a fan 15 and heaters 18 and 19 to circulate air through the ventilation holes in the side walls 14a, 14b, and 14c so that hot air warms the trays 12 and the meal packages. The heaters 18 and 19 are cycled on and off so that the frozen meals in the trays 12 are not overheated. Heated air in a rear space AR is blown by fan 15 into plenum P and then projected through the holes in walls 14a, 14b and 14c and to flow at high velocity through the spacings between the trays in the stack. The air emerging from the front of compartment 14 is drawn back to rear air spaces AR through side air spaces AS1 and AS2. Guibert teaches that the outside of the food should not be scorched to a temperature above a service level and the inside of the food left at a

temperature below the service level. Thus, the frozen meals in the trays 12 are only heated to the appropriate service level and are not capable of being cooked from an uncooked condition by the oven disclosed in Guibert. In addition, the Guibert oven requires that the food be pre-heated while in packages.

The Applicant submits that the Examiner's position that the oven of Guibert teaches an oven capable of speed cooking a food product according to the method of Claim 95 is not well taken. Guibert discloses a reheating unit designed to reheat pre-cooked food stored in trays placed in the unit. The purpose of the compartment 14 is to accommodate a stack of trays and to provide for the desired air flow necessary to heat the trays. Nowhere in the disclosure of Guibert is a method of cooking a food product discussed, let alone the method of speed cooking recited in Claim 95, i.e., colliding two gas streams in close proximity to a surface of the food product.

Neither Guibert nor the other references cited by the Examiner, either alone or in combination with each other, disclose, teach, suggest, or mention a method of speed cooking a food product by colliding the gas from a first gas directing means with the gas from a second gas directing means in close proximity to a surface of the food product. There is no mention whatsoever in the Guibert disclosure about whether the air streams entering the compartment 14 collide before exiting the compartment. Indeed, the Guibert oven generates a front air curtain which thermally isolates the food packages from the exterior atmosphere. In order to create an air curtain, air flows in a continuous, uninterrupted path. To make such an assumption would be impermissible hindsight. Indeed, Guibert teaches away from such a method. In the Guibert device, the compartment 14 is not even a closed chamber; rather, the compartment 14 is completely open at its front, as is clearly shown in Figure 1. In Figure 2 of the Guibert patent, the general circulation of air passing through walls 14a, 14b, and 14c is indicated by arrows as passing through the side walls 14a, 14b, and 14c, flowing through the compartment 14 in a generally back-to-front direction, and exiting through the open front portion of the compartment. The arrows do not meet or otherwise indicate any "colliding air" whatsoever within the compartment 14. Guibert makes no disclosure, mention, teaching, or suggestion of any kind related to colliding air streams,

and does not recognize in way the advantage of providing for colliding air streams. Therefore, there is no reason to believe that the Guibert oven could accomplish such a result.

On the other hand, the claimed method is a method of cooking a food product by colliding the gas from a first gas directing means with the gas from a second gas directing means in close proximity to a surface of the food product. The heating chamber is enclosed so that when the gas streams collide in close proximity to a surface of the food product, the food product is cooked in a very short amount of time. The turbulent mixing of the colliding gas in the claimed invention results in convection heat transfer rates of three to six times greater than conventional cooking ovens, and with the finished, cooked food product having quality, taste, and appearance that equals or exceeds food products prepared in conventional cooking ovens.

For the foregoing reasons, the Applicant submits that Guibert, either alone or in combination with any other cited reference, does not disclose, teach, suggest, or mention the claimed invention, and that it would not have been obvious for a person of ordinary skill in the art with knowledge of the Guibert device at the time the invention was made to modify the Guibert device to arrive at the claimed invention. As such, the Applicant respectfully submits that the Examiner's rejections of Claims 95-99, 101, 102, and 104-109 under 35 U.S.C. §103(a) have been traversed and overcome, and requests that Claims 95-99, 101, 102, and 104-109 be allowed.

Claims 100 and 103 stand rejected under 35 U.S.C. § 103(a) as unpatentable over U.S. Patent No. 6,060,701 to McKee et al. The Examiner states that Guibert teaches all of the limitations Claims 100 and 103, but concedes that Guibert does not teach using a damper means and a variable speed motor for the blower. The Examiner relies upon McKee et al. for these features. The Examiner states that McKee et al. teach a "speed cooking/heating oven" in the same field of endeavor as Guibert, and that in McKee et al., it is recognized that a conduit 20 providing for the circulation of air may include a damper to modify the air flow through the conduit. The Examiner also states that McKee et al. disclose the use of a variable speed blower, but note that a damper also desirably serves to

provide a similar effect as a variable speed blower when a fixed blower is employed. Thus, the Examiner states that it would have been obvious to a person of ordinary skill in the art at the time the invention was made to modify the oven of Guibert to incorporate the damper and variable speed blower as taught by McKee et al. to desirably control the volume of air flow to provide the desired thermal energy for the cooking chamber.

The Applicant reiterates here the arguments set forth above which distinguish the claimed invention over the Guibert pre-heating oven. In particular, the Applicant reiterates that Guibert does not disclose, teach, suggest, or mention a method of speed cooking a food product by colliding the gas from a first gas directing means with the gas from a second gas directing means in close proximity to a surface of the food product. Nor does the oven disclosed by McKee et al. The McKee oven produces columnated airflows for impingement upon a food product. In the McKee oven, air moves, like Guibert, in a continuous flow loop, FIG. 2 wherein a damper means 20 may be used to modify airflow of such continuous air flow returning to blower assembly 40. As with Guibert there is no mention in the McKee disclosure of a method of cooking a food product as discussed in the '532 application, let alone the method of speed cooking recited in Claim 95, i.e., colliding two gas streams in close proximity to a surface of the food product. Applicant's invention teaches away from both McKee and Guibert.

As such, the Applicant submits that neither Guibert nor McKee et al. either alone or in combination with each other, disclose teach, suggest, or even mention the claimed invention. There is simply no motivation whatsoever in any of the cited references to make such a combination.

For the foregoing reasons, the Applicant submits that neither Guibert or McKee et al., either alone or in combination with each other or with any other cited reference, disclose, teach, suggest, or mention the claimed invention, and that it would not have been obvious for a person of ordinary skill in the art with knowledge of the Guibert and McKee et al. devices at the time the invention was made to modify the Guibert device by adding the damping and/or variable speed blower of McKee et al. to arrive at the claimed invention.

As such, the Applicant respectfully submits that the Examiner's rejections of Claims 100 and 103 under 35 U.S.C. §103(a) have been traversed and overcome, and requests that Claims 100 and 103 be allowed.

Obviousness-Type Double Patenting Rejections:

Claim 109 stands rejected under the judicially created doctrine of obviousness-type double patenting as being unpatentable over claim 1 of U.S. Patent No. 6,874,495, commonly owned by TurboChef Technologies, Inc.

Filed herewith is a Terminal Disclaimer to Obviate a Double Patenting Rejection Over a "Prior" Patent, Form PTO/SB/26. The Applicant submits that the filing of the Terminal Disclaimer overcomes the Examiner's obviousness-type double patenting rejection of Claim 109.

Claim 109 stands provisionally rejected under the judicially created doctrine of obviousness-type double patenting as being unpatentable over Claim 4 of copending Application No. 10/614,532, which is the subject application.

Claim 4 of the subject application was previously cancelled and remains cancelled. As such, the Applicant respectfully submits that the Examiner's obviousness-type rejection of Claim 109 is moot.

CONCLUSION:

In view of the foregoing amendments and remarks, Applicant respectfully submits that this application is considered to be in condition for allowance, and early reconsideration and a Notice of Allowance are earnestly solicited.

Filed herewith is a Request for Three-Month Extension of Time Within the Third Month, a Request for Continued Examination (RCE) (with duplicate copy) PTO Form PTO/SB30(04-05), Associate Power of Attorney for David A. Bolton, Terminal Disclaimer and check # 9890 in the amount of \$1940.00 according to the following:

\$1020.00 Request For Response Within Third Month;

790.00 Request For Continued Examination; and

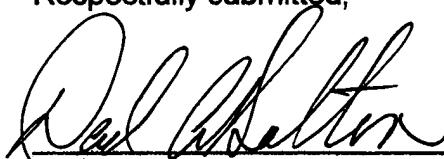
130.00 Terminal Disclaimer.

\$1940.00

March 22, 2006
Date

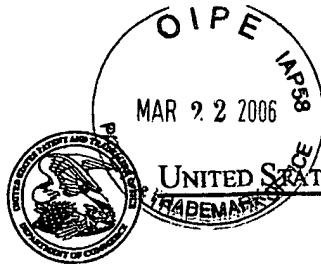
(Email)

Respectfully submitted,



David A. Bolton
Reg. No. 41627
1103 Concord Avenue
Southlake, Texas 76092
(817) 821-3956 (Voice)
(817) 421-6392 (Fax)
dbolton@globalappliancetechnologies.com

ATTORNEY FOR APPLICANT



UNITED STATES PATENT AND TRADEMARK OFFICE

UNITED STATES DEPARTMENT OF COMMERCE
United States Patent and Trademark Office
Address: COMMISSIONER FOR PATENTS
P.O. Box 1450
Alexandria, Virginia 22313-1450
www.uspto.gov

APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/614,532	07/07/2003	David H. McFadden		9062
7590	09/22/2005		EXAMINER	
DAVID A. BOLTON 1103 CONCORD AVENUE SOUTHLAKE, TX 76092			COCKS, JOSIAH C	
			ART UNIT	PAPER NUMBER
			3749	

DATE MAILED: 09/22/2005

Please find below and/or attached an Office communication concerning this application or proceeding.



Office Action Summary

Application No.	Applicant(s)	
10/614,532	MCFADDEN, DAVID H.	
Examiner Josiah Cocks	Art Unit 3749	

— The MAILING DATE of this communication appears on the cover sheet with the correspondence address —

Period for Reply

A SHORTENED STATUTORY PERIOD FOR REPLY IS SET TO EXPIRE 3 MONTH(S) OR THIRTY (30) DAYS, WHICHEVER IS LONGER, FROM THE MAILING DATE OF THIS COMMUNICATION.

- Extensions of time may be available under the provisions of 37 CFR 1.136(a). In no event, however, may a reply be timely filed after SIX (6) MONTHS from the mailing date of this communication.
- If NO period for reply is specified above, the maximum statutory period will apply and will expire SIX (6) MONTHS from the mailing date of this communication.
- Failure to reply within the set or extended period for reply will, by statute, cause the application to become ABANDONED (35 U.S.C. § 133). Any reply received by the Office later than three months after the mailing date of this communication, even if timely filed, may reduce any earned patent term adjustment. See 37 CFR 1.704(b).

Status

1) Responsive to communication(s) filed on 27 June 2005.
 2a) This action is FINAL. 2b) This action is non-final.
 3) Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under *Ex parte Quayle*, 1935 C.D. 11, 453 O.G. 213.

Disposition of Claims

4) Claim(s) 95-109 is/are pending in the application.
 4a).Of the above claim(s) _____ is/are withdrawn from consideration.
 5) Claim(s) _____ is/are allowed.
 6) Claim(s) 95-109 is/are rejected.
 7) Claim(s) _____ is/are objected to.
 8) Claim(s) _____ are subject to restriction and/or election requirement.

Application Papers

9) The specification is objected to by the Examiner.
 10) The drawing(s) filed on _____ is/are: a) accepted or b) objected to by the Examiner.
 Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).
 Replacement drawing sheet(s) including the correction is required if the drawing(s) is objected to. See 37 CFR 1.121(d).
 11) The oath or declaration is objected to by the Examiner. Note the attached Office Action or form PTO-152.

Priority under 35 U.S.C. § 119

12) Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f).
 a) All b) Some * c) None of:
 1. Certified copies of the priority documents have been received.
 2. Certified copies of the priority documents have been received in Application No. _____.
 3. Copies of the certified copies of the priority documents have been received in this National Stage application from the International Bureau (PCT Rule 17.2(a)).

* See the attached detailed Office action for a list of the certified copies not received.

Attachment(s)

1) Notice of References Cited (PTO-892)
 2) Notice of Draftsperson's Patent Drawing Review (PTO-948)
 3) Information Disclosure Statement(s) (PTO-1449 or PTO/SB/08)
 Paper No(s)/Mail Date 6/27/2005

4) Interview Summary (PTO-413)
 Paper No(s)/Mail Date. _____.
 5) Notice of Informal Patent Application (PTO-152)
 6) Other: _____

DETAILED ACTION

Response to Amendment

1. Receipt of applicant's amendment filed 6/27/2005 canceling claims 1-94 and adding claims 95-109 is acknowledged.

Claim Rejections - 35 USC § 103

2. The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negated by the manner in which the invention was made.

3. Claims 95-99, 101, 102, and 104-109 are rejected under 35 U.S.C. 103(a) as being unpatentable over U.S. Patent No. 4,327,279 to Guibert ("Guibert") (cited by applicant).

Guibert discloses an invention substantially as described in applicant's claims 95-99, 101, 102, and 104-109. In particular, Guibert teaches a system and method of speed heating a food product with gas comprising the steps of providing a housing (10) defining a heating chamber (area within compartment 14), and providing at least three means (see Fig. 3 and holes of 14a, 14b, and 14c) for directing gas into the heating chamber. Heating means in the form of heaters (18 and 19) and a blower (15) and motor (16) are provided to selectively control a flow of air through the holes in compartment (14) to propel the air at high velocity causing collision in order to rapidly heat food products placed therein (see col. 6, lines 21-56 and Fig. 2). Guibert also discloses conduits for directing gas to and from the chamber (As1 and As2, Fig. 2).

In regard to the recitation that the method relates to speed "cooking" a food product, the examiner does note that Guibert desired only to heat the food products contained within chamber and not "cook" them. However, the purpose for not cooking these products is so that they may be refrozen for later use (see col. 5, lines 29-37). Further, Guibert provides for the interrupted application of heat in order to preventing cooking of the food products and acknowledges that cooking would result if the heat source is not interrupted (see col. 6, line 65 through col. 7, line 17). It has been held that the elimination of a step and its function is obvious if the function is not desired. See MPEP 2144.04(II)(A). The examiner considers that it would be obvious to a person of ordinary skill in the art that were one to eliminate the heat interruption described in Guibert if one is not concerned with merely heating a food product to allow it to be refrozen. Accordingly, the person of ordinary skill would recognize that the method and system of Guibert would then be provided for cooking the food product.

In regard to claims 104-106, Guibert clearly discloses that the gas directed by blower (15) is propelled at high velocity (see Abstract). To have selected a specific velocity, such as that recited in claims 104-106, would be simply a matter of optimizing the prior art disclosure of high velocity and is not regarded as patentably distinct. See MPEP 2144.05 (II)(A).

4. Claims 100 and 103 are rejected under 35 U.S.C. 103(a) as being unpatentable over U.S. Patent No. 6,060,701 to McKee et al. ("McKee").

Guibert teaches all the limitations of claims 100 and 103 except for a damper means and possibly for a variable speed motor for the blower.

McKee teaches a speed cooking/heating oven in the same field of endeavor as Guibert. In McKee, it is recognized that a conduit (20) providing for the circulation of air (i.e. gas, see col. 3, lines 40-42) may include a damper to modify the air flow through the conduit. McKee also discloses the use of a variable speed blower but notes that a damper also desirably serves to provide a similar effect as a variable speed blower when a fixed speed blower is employed (see col. 5, lines 55-59).

Therefore, in regard to claims 7 and 9, it would have been obvious to a person of ordinary skill in the art at the time the invention was made to modify the oven of Guibert to incorporate the damper and variable speed blower as taught in McKee to desirably control the volume of air flow to provide the desired thermal energy for the cooking chamber (see McKee, col. 5, lines 50-59).

Double Patenting

5. The nonstatutory double patenting rejection is based on a judicially created doctrine grounded in public policy (a policy reflected in the statute) so as to prevent the unjustified or improper timewise extension of the "right to exclude" granted by a patent and to prevent possible harassment by multiple assignees. See *In re Goodman*, 11 F.3d 1046, 29 USPQ2d 2010 (Fed. Cir. 1993); *In re Longi*, 759 F.2d 887, 225 USPQ 645 (Fed. Cir. 1985); *In re Van Ornum*, 686 F.2d 937, 214 USPQ 761 (CCPA 1982); *In re Vogel*, 422 F.2d 438, 164 USPQ 619 (CCPA 1970); and, *In re Thorington*, 418 F.2d 528, 163 USPQ 644 (CCPA 1969).

A timely filed terminal disclaimer in compliance with 37 CFR 1.321(c) may be used to overcome an actual or provisional rejection based on a nonstatutory double patenting ground

provided the conflicting application or patent is shown to be commonly owned with this application. See 37 CFR 1.130(b).

Effective January 1, 1994, a registered attorney or agent of record may sign a terminal disclaimer. A terminal disclaimer signed by the assignee must fully comply with 37 CFR 3.73(b).

6. Claim 109 is rejected under the judicially created doctrine of obviousness-type double patenting as being unpatentable over claim 1 of U.S. Patent No. 6,874,495 ("495 patent").

Although the conflicting claims are not identical, they are not patentably distinct from each other because though claim 109 is broader in scope than claim 1 of the '495 patent it is claiming the same invention.

7. Claim 109 is provisionally rejected under the judicially created doctrine of obviousness-type double patenting as being unpatentable over claim 4 of copending Application No. 10/614,532.

Although the conflicting claims are not identical, they are not patentably distinct from each other because the claim 109 of this application is boarder in scope but are claiming the same invention as claim 4 of App. 10/614,532.

This is a provisional obviousness-type double patenting rejection because the conflicting claims have not in fact been patented.

Conclusion

8. Applicant's amendment necessitated the new ground(s) of rejection presented in this Office action. Accordingly, **THIS ACTION IS MADE FINAL**. See MPEP § 706.07(a). Applicant is reminded of the extension of time policy as set forth in 37 CFR 1.136(a).

A shortened statutory period for reply to this final action is set to expire THREE MONTHS from the mailing date of this action. In the event a first reply is filed within TWO MONTHS of the mailing date of this final action and the advisory action is not mailed until after the end of the THREE-MONTH shortened statutory period, then the shortened statutory period will expire on the date the advisory action is mailed, and any extension fee pursuant to 37 CFR 1.136(a) will be calculated from the mailing date of the advisory action. In no event, however, will the statutory period for reply expire later than SIX MONTHS from the date of this final action.

9. The prior art made of record and not relied upon is considered pertinent to applicant's disclosure. U.S. Patent to Pool is cited to show a speed cooking oven. U.S. Patents to Tanaka et al. and Smith ('911) are cited to further show the state of the art concerning colliding air flows. Smith et al. ('435) is cited to further show the state of the art concerning dampers in ovens.

10. Any inquiry concerning this communication or earlier communications from the examiner should be directed to Examiner Josiah Cocks whose telephone number is (571) 272-4874. The examiner can normally be reached on weekdays from 8:00 AM to 5:30 PM.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Monica Carter, can be reached at (571) 272-4475. The fax phone number for the organization where this application or proceeding is assigned is (703) 872-9306.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see <http://portal.uspto.gov/external/portal/pair>. Any questions on access to the Private PAIR system should be directed to the Electronic Business Center (EBC) at (866) 217-9197 (toll-free).

jcc
September 13, 2005


JOSIAH COCKS
PRIMARY EXAMINER
ART UNIT 3749



UNITED STATES DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE

Page 1 of 1

Form PTO-1449		Attorney Docket No.	Serial No.		
			10/614,632		
		Applicant			
		MCFADDEN, DAVID H.			
		Filing Date	Group Art Unit		
		7 JULY 2003	3749		
U.S. PATENT DOCUMENTS					
EXAMINER INITIAL	DOCUMENT NO.	PUBLICATION DATE	INVENTOR NAME	CLASS/ SUBCLASS	FILING DATE
ja	AA 6,403,937	06/11/02	Day et al.	219/681	07/08/00
ja	AB 5,676,870	10/14/97	Wassman, et al.	219/400	04/28/95
ja	AC 4,327,279	04/27/82	Guibert, Raul	219/400	12/30/80
FOREIGN PATENT DOCUMENTS					
EXAMINER INITIAL	DOCUMENT NO.	PUBLICATION DATE	COUNTRY	CLASS/ SUBCLASS	TRANSLATION YES NO
OTHER PRIOR ART (including author, title, date, pertinent page, etc.)					
ja	CA	International Search Report from International Application No. PCT/US03/21225, filed 05 July 2003.			
Date Considered:		<i>bsl CJS</i>		9/13/05	
EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP § 609; draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.					

 Notice of References Cited	Application/Control No.	Applicant(s)/Patent Under Reexamination	
	10/614,532	MCFADDEN, DAVID H.	
Examiner Josiah Cocks	Art Unit	3749	
	Page 1 of 1		

U.S. PATENT DOCUMENTS

*		Document Number Country Code-Number-Kind Code	Date MM-YYYY	Name	Classification
	A	US-4,283,614 A	08-1981	Tanaka et al.	126/21A
	B	US-4,965,435 A	10-1990	Smith et al.	219/388
	C	US-4,338,911 A	07-1982	Smith, Donald P.	126/21A
	D	US-6,058,924 A	05-2000	Pool et al.	126/21A
	E	US-6,060,701 A	05-2000	McKee et al.	126/21A
	F	US-			
	G	US-			
	H	US-			
	I	US-			
	J	US-			
	K	US-			
	L	US-			
	M	US-			

FOREIGN PATENT DOCUMENTS

*		Document Number Country Code-Number-Kind Code	Date MM-YYYY	Country	Name	Classification
	N					
	O					
	P					
	Q					
	R					
	S					
	T					

NON-PATENT DOCUMENTS

*		Include as applicable: Author, Title Date, Publisher, Edition or Volume, Pertinent Pages)	
	U		
	V		
	W		
	X		

*A copy of this reference is not being furnished with this Office action. (See MPEP § 707.05(a).)
 Dates in MM-YYYY format are publication dates. Classifications may be US or foreign.



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant David McFadden

Serial Number 10/614,532 Group Art Unit 3749

Filing Date July 7, 2003 Examiner Cocks, Josiah C.

Title: SPEED COOKING OVEN

Attorney Docket No.: 54330/322597

ASSOCIATE POWER OF ATTORNEY

Pursuant to 37 C.F.R. § 1.34, I hereby appoint:

David Bolton, Registration No. 41,627

as associate attorney to represent Applicant in connection with the above-identified patent application.

Respectfully submitted,


Vaibhav P. Kadaba
Reg. No. 45,865

KILPATRICK STOCKTON LLP
1100 Peachtree Street, Suite 2800
Atlanta, Georgia 30309
404.815.6500